

# LOT

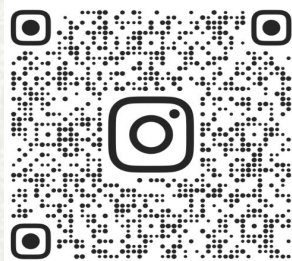
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# BRANDS

## Parejo Spec Sheets



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# PAREJO

the benchmark of Chihuahuan spirits



Parejo is the term used by a vinatero to describe when a sotol is perfect. They read the ABV of the spirit by passing it from one cuerno to another. They adjust by adding spring water until the perlas form from the center. Each expression by Parejo is a result of generations of experience, and the resulting sotol and lechuguillas are exquisite - like a work of art.



Parejo is founded by Jorge Caldera, who has devoted 13 years to studying the native spirits of Chihuahua, throughout that time meeting producers and building friendships. For many years, viñatas were considered illegal by the government. Because of this, Jorge found that a shared struggle existed among the maestros. Unfortunately, their craft was considered taboo.

He first found himself with maestros from the desert, in hidden towns seemingly in the middle of nowhere but connected through the joyous simplicity of their lives. Later, he went to the forests and spent time with maestros who held a long and rich history in sotol production. He absorbed their stories and they became a sort of extended family for him. He then encountered maestros from the tropical areas of Chihuahua who continue to craft lechuguilla using traditional methods. All of these experiences added to his understanding, appreciation, and love for the spirits of his homeland.

The goal of Parejo from the outset was to recapture the historical taste of sotol, which have become like an endangered species. Conversations with vinateros revealed a recurring term: "PAREJO." It became clear that this word was used to describe great sotol, and Jorge wanted to share that perfection. He works directly with the producers, immersing himself in every aspect of sotol and lechuguilla production - from the plant to the perlas.

**With Parejo, we have an opportunity to celebrate what was once Clandestine.**



# PAREJO

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Terroir and production style dictate the captivating profiles of Sotol and Lechuguilla. Parejo celebrates the regionality of plant species and the individuality of producers and their practice. There are three general regions for these spirits in Chihuahua, each with their own personality. We encourage you to explore how these influences affect your experience.

## DESERT REGION

Sotol made by la Familia Arrieta - primarily with *Leiophyllum* and occasionally with *Texanum*. Elevation is below 4,000' and the climate is hot and extremely arid.

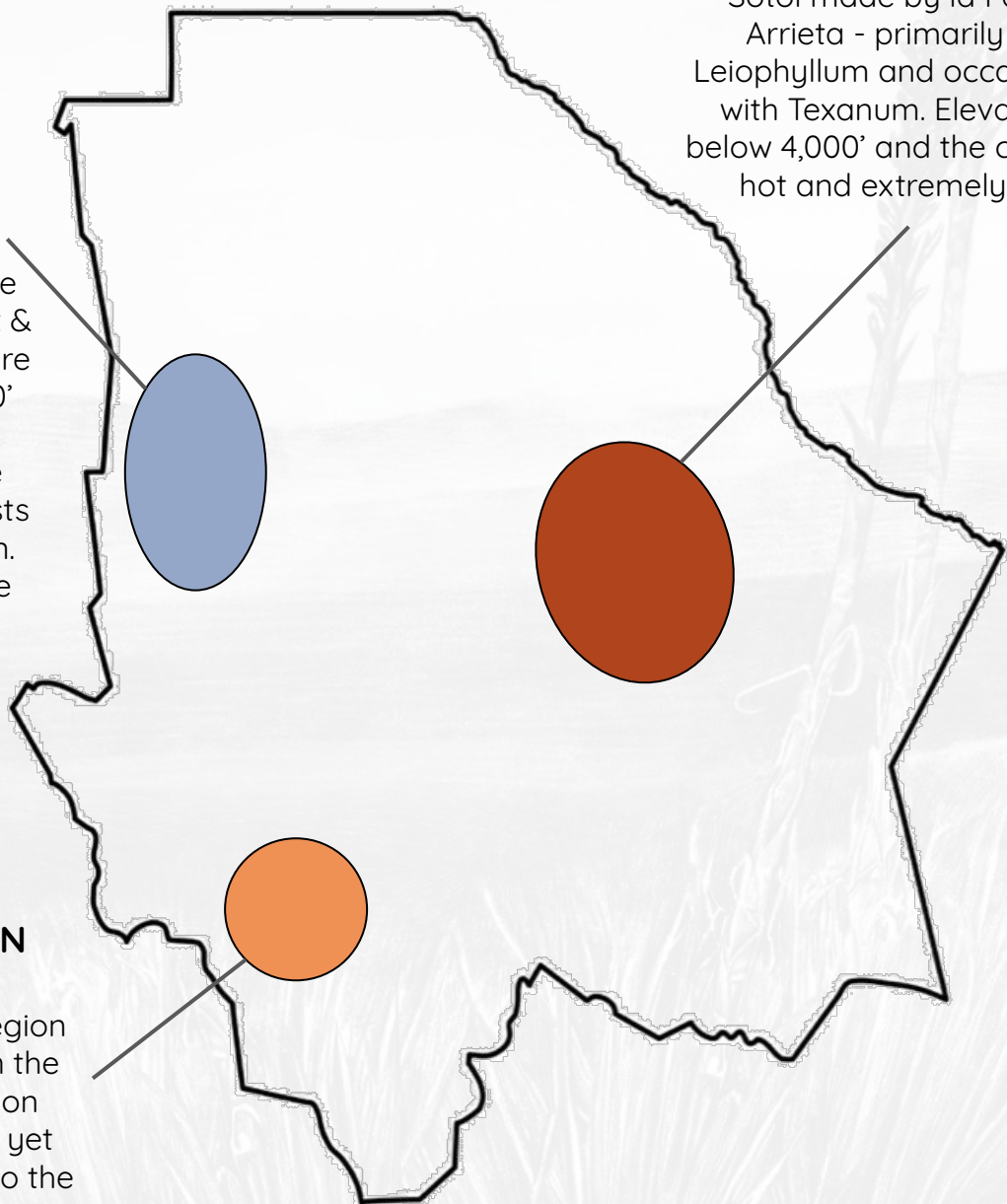
## FOREST REGION

Sotol & Lechuguilla made by Bienvenido Fernández & Juan Fernández. Plants are collected at nearly 7,000' where it is cooler in the winter and humid in the summer. Coniferous forests and mountainous terrain. Production is done in the city of Madera.

## TROPICAL REGION

*Coming soon*

Lechuguilla from this region will soon be included in the Parejo line. An elevation below 2000' will bring yet another distinct terroir to the comparative experience.





# FAMILIA ARRIETA - LEIOPHYLLUM DESERT SOTOL

**MAESTRO VINATEROS** - Arrieta brothers , 5th generation

**RAW MATERIAL** - 100% wild Dasylirion Leiophyllum (the sotol plant)

**VIÑATA** - Chorreras, Chihuahua, MX

**PLANT SOURCE** - Coyame, Chihuahua, MX

**SOURCE CLIMATE** - Extremely arid, little precipitation, elevation 3,800'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with poplar wood, covered with volcanic stone

**CRUSH** - By hand with axe

**WILD FERMENTATION** - 7-10 days with ambient yeast in stainless steel & wood

**DISTILLATION** - Slow & steady in copper alembic fired by poplar wood

**ADJUSTMENT METHOD** - With colas & well water until it is parejo

## TASTING NOTES -

AROMA - Chocolate, dried chilis, clay

TASTE - Charred nuts, pineapple, bitter greens

TEXTURE - Friendly with a slight prickle

## BATCHES RELEASED -

FA-LEI-01: June 2022, 47.5% ABV, rested 15 months in glass





# BIENVENIDO FERNÁNDEZ - CEDROSANUM DESERT SOTOL

**MAESTRO VINATERO** - Bienvenido Fernández, 4th generation

**RAW MATERIAL** - 100% wild Dasylirion Cedrosanum (the sotol plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Mapimí, Durango, MX

**SOURCE CLIMATE** - Hot summers & mild, dry winters, elevation 4,250'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Banana pudding, pine, wet earth

TASTE - Citrus, red hots, walnuts

TEXTURE - Enticing, complex, chewy

## BATCHES RELEASED -

BF-CED-01: Oct. 2022, 51.12% ABV, rested 11 months in glass

BF-CED-02: Dec. 2022, 48.37% ABV, rested 9 months in glass





# BIENVENIDO FERNÁNDEZ - WHEELERI FOREST SOTOL

**MAESTRO VINATERO** - Bienvenido Fernández, 4th generation

**RAW MATERIAL** - 100% wild Dasylirion Wheeleri (the sotol plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Madera, Chihuahua, MX

**SOURCE CLIMATE** - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Orange zest, rosemary, juniper

TASTE - Pine sap, maple syrup, Lime pith

TEXTURE - Sticky, idling, satisfying

## BATCHES RELEASED -

BF-WHE-01: June 2022, 49.4% ABV, rested 15 months in glass

BF-WHE-02: Jan. 2023, 49.13% ABV, rested 8 months in glass





# JUAN FERNÁNDEZ - WHEELERI FOREST SOTOL

**MAESTRO VINATERO** - Juan Fernández, 4th generation

**RAW MATERIAL** - 100% wild Dasylirion Wheeleri (the sotol plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Las Escobas, Chihuahua, MX

**SOURCE CLIMATE** - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Ripe tropical fruit, pencil shavings, floral

TASTE - Baked ham, creamed corn, lemon

TEXTURE - Tingly, lactic, energetic

## BATCHES RELEASED -

JF-WHE-01: June 2023, 47.39% ABV, rested 3 months in glass





# JUAN FERNÁNDEZ - CENIZO FOREST LECHUGUILLA

**MAESTRO VINATERO** - Juan Fernández, 4th generation

**RAW MATERIAL** - 100% wild Maguey Cenizo (the agave plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Las Escobas, Chihuahua, MX

**SOURCE CLIMATE** - Coniferous forests, humid summers but cold & dry winters, elevation 6,900'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Wet slate, jerky, ripe papaya

TASTE - Salt water taffy, watermelon, flint

TEXTURE - Mineral dry, oily mid-palate, mouthwatering

## BATCHES RELEASED -

JF-CEN-01: June 2023, 46.02% ABV, rested 3 months in glass







# JUAN FERNÁNDEZ - ENSAMBLE FOREST LECHUGUILLA

**MAESTRO VINATERO** - Juan Fernández, 4th generation

**RAW MATERIAL** - 60% wild Dasylirion Wheeleri / 40% wild Maguey Cenizo (the sotol & agave plants)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Las Escobas, Chihuahua, MX

**SOURCE CLIMATE** - Coniferous forests, humid summers but cold & dry winters, elevation 6,900'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

**TASTING NOTES** -

AROMA - Warming spices, tropical fruits, browned butter

TASTE - Woodsy, eucalyptus, pine needles

TEXTURE - Balanced, kind, refreshing

**BATCHES RELEASED** -

JF-ENS-01: June 2023, 46.39% ABV, rested 3 months in glass

